

**AMENDMENTS TO THE SPECIFICATION**

**Please replace the paragraph bridging pages 7 and 8 of the present specification**

**with the following amended paragraph:**

As the fats and oils according to the present invention, which are used for the composition made into a water-in-oil emulsion by combining with emulsifier, vegetable fats and oils, such as canola oil, soy bean oil, corn oil, coconut oil, palm oil, palm kernel oil, cacao oil, peanut oil, butter oil; animal fats and oils, such as milk fat, beef tallow, lard, fish oil; mixed oil of these oils, and a processed oil of these oils; and diacylglycerol can be used. The edible oils used in the present invention have a cloud point of about 4.4°C (40°F) or lower as listed in, for example, Bailey's Industrial Oil and Fat Products, Ed. Daniel Swern (1982). Especially, it is possible to add a preferable flavor to the foods by using milk fat, such as butter oil, is used solely or in combination with other oil. In addition, butter and the like containing a large quantity of milk fat may be used by combining with other oil.

**Please replace the paragraph bridging pages 17 and 18 of the present specification**

**with the following amended paragraph:**

After being filled, the emulsion was kept at room temperature or ~~refrigerating temperature~~5°C. When the emulsion was used, the container was shaken 3 to 5 times, and the emulsion was discharged from the nozzle. As a result, the emulsion was extended with foaming, to be made into a mousse-type food. The mousse-type food showed the nature preferable to be used as a spread applied in a suitable quantity to the surface of bread, and having a suitable shape retaining property.